

**FIXED DINNER MENU**

**(PLATINUM)**

**\$85 PER PERSON**

**Includes TWO Family Style  
Small Plates, Bread &  
Spread & Beverages  
(excluding bar & coffee).  
20% Gratuity & Sales Tax  
not included.**

*Agua Terra Bistro*

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**SALAD**

**FRENCH COUNTRY**

*Mixed greens, apples, walnuts, red onion, gorgonzola  
cheese, bacon, warm bacon apple vinaigrette*

**CLASSIC CAESAR**

*Romaine, parmesan, fresh croutons & house Caesar dressing*

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**ENTREES**

**SEARED SCALLOPS**

*Four Seared Scallops over orecchiette pasta, baby spinach,  
wild mushrooms blend, truffle cream sauce, fried onions*

**COUNTRY FRIED CHICKEN**

*Boneless buttermilk chicken, garlic mashed red potatoes,  
bacon braised green beans, country gravy*

**BISTRO FILET\***

*Chargrilled filet, garlic mashed red potatoes, asparagus,  
red wine demi-glace*

**PAN ROASTED CHEF'S CATCH**

*Artichoke & charred tomato risotto, asparagus,  
lemon caper sauce*

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**DESSERT**

**BERRY CRÈME BRÛLÉE**

*Macerated berries in Grand Marnier sauce, Crème Brûlée,  
caramelized sugar*

**ESPRESSO CHOCOLATE TORTE**

*Espresso cream cheese icing, chocolate covered espresso  
beans, espresso powder, coffee syrup*



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## FAMILY-STYLE SMALL PLATES

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(CHOOSE TWO)

### LOADED POTATO EGGROLLS

*Sriracha, sour cream*

### GOAT CHEESE & PEACH CROSTINI

*Goat cheese spread, charred peach,  
pecan, spiced honey*

### FRIED PANKO TOMATOES

*Goat cheese, marinara, basil*

### FRIED CALAMARI

*Fried peppers & onions, sweet chili sauce*

### BACON WRAPPED DATES

*Stuffed with goat cheese, citrus  
roasted beets, red wine reduction*

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## ADDITIONAL OPTIONS

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### FRUIT & CHEESE BOARDS

*Small (serves up to 30): \$125  
Large (serves 30 or more): \$200*

### CHARCUTERIE BOARDS

*Small (serves up to 30): \$250  
Large (serves 30 or more): \$450*